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# 2012 Sustainability In Action

*Dining Services and the  
Path to ZERO Waste*

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# Partnerships

- Discussion began in 2007 with **Sodexo** on reducing waste and specifically composting.
- In 2008 signed a contract with **Missouri Organic Recycling**.
- **UMKC Sustainability Team** and Zero Waste Goals 2010
- **UMKC Garden Collective** On-Site Composting 2010
- **WASTE WISE** Partner and **Food Recovery Challenge** in 2011
- **Campus Facilities Lawn and Landscaping Services** 2012 Organics Composting Operation



- Missouri Organic's **FRED Program** -short for **F**ood **R**esiduals **E**nvironmental **D**ivision
- The collected food waste is mixed with yard waste to make our Nature Wise compost
- Special containers, some lined with biodegradable bags
- Hauling Compostables



- 2009 Signed On to FRED
- Five 96-Gallon Bins with Biodegradable Liners In Dock Area
- Once a Week Pick-up
- 5-Gallon Collection Container at Each Sous Chef Work Area
- 55-Gallon Containers in Dining Area
- Staff Training

# Dining Services and Sustainability



- Compostable Straws along with Bulk Condiments in 2012
- Organics composting
- All napkins made with 100% recycled material
- Biodegradable cups and Utensils
- All napkins made with 100% recycled material



- UMKC Sustainability 2010 Goal for Zero Waste by 2015
- Waste Reduction and Recycling Sub-Committee
- Signage and Education
- Monthly Meetings On Challenges
- Tracking Composting Weights -9 tons 2011
- Re-adjust the Program



# UMKC Garden Collective

- All Student Lead Group
- Compost Training and Education
- Works with Kansas City, MO Community Gardens
- Small Composting On Site
- Coffee Ground Composting
- Use of Finished Compost In Garden
- Full Circle Awareness





Preserving Resources,  
Preventing Waste



- UMKC Signs On with EPA Region 7 to WasteWise and the Food Recovery Challenge
- Submission of Baseline
- Ongoing Reporting

# Lawn and Landscaping Services



- Campus Facilities Commitment 2012
- Small Back Lot
- Separate 20 yard Container
- Compostable Lawn Bags
- Signage and Training
- Biggest Opportunity!

# 2012 Goals For Composting



- Collection of 100 Tons or 200,000 Pounds of Organics
- Zero Waste Dining Services
- Compost all Lawn and Landscape Organics

# Campus As Learning Environment

2011 fall  
UMKC Garden  
Collective



# Thank you!



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